

the old spaghetti factory

OUR FAMOUS 3 COURSE MEAL

All of our entrees are served as a complete meal with a loaf of hot fresh baked bread (490 cal), soup (100-320 cal) or a crisp green salad with a choice of dressing or upgrade your salad to a mini Caesar for \$1.50 (100-380 cal), and our signature spumoni ice cream (170 cal) for dessert.

Founder's Favorites

INCLUDES OUR FAMOUS 3 COURSE MEAL

OUR FAMOUS BAKED LASAGNA

Layers of noodles, Marinara Sauce, ground beef and pork, and four delicious cheeses. (820 cal) 14.50

TENDERLOIN & MIZITHRA*

Three medallions of beef tenderloin seasoned with oregano and lemon juice, sautéed in olive oil and paired with Spaghetti and Broccoli with Mizithra Cheese and Browned Butter. (1260 cal) 19.99

IT'S BACK!

GARLIC MIZITHRA

Spaghetti with Mizithra Cheese & Browned Butter tossed with a delicious blend of sautéed garlic, bacon, and mushrooms. (1360 cal) 13.75

Savory Chicken

INCLUDES OUR FAMOUS 3 COURSE MEAL

CHICKEN PARMIGIANA

A perfectly seasoned breast of tender chicken with melted cheese and Pomodoro Sauce. Served with spaghetti and Marinara Sauce. (750 cal) 14.25

BREAST OF CHICKEN FETTUCCINE

Fettuccine topped with tender diced chicken breast, fresh broccoli, sautéed mushrooms, Alfredo Sauce, and shredded Romano cheese. (1260 cal) 13.99

PESTO CHICKEN PENNE NEW

Perfectly seasoned diced chicken breast served on a bed of penne pasta with our savory Pesto Alfredo Sauce, and topped with shredded Romano Cheese. (1190 cal) 14.25

CHICKEN MARSALA

A freshly seasoned breast of tender chicken with a Mushroom and Marsala Wine Sauce. Served alongside spaghetti with Mizithra Cheese & Browned Butter. (1000 cal) 14.25

CHICKEN PICCATA

A tender breast of chicken topped with a medley of butter, lemon, capers, shallots, and tomatoes. Paired with our famous Mizithra Cheese & Browned Butter on angel hair pasta. (1150 cal) 14.25



Pasta Classics

Served over the finest 100% durum semolina spaghetti. See reverse side for Gluten Friendly Menu.

INCLUDES OUR FAMOUS 3 COURSE MEAL

MARINARA SAUCE

Our from scratch recipe of fresh onions, carrots, tomatoes, and garlic sautéed in olive oil and Italian seasonings. (560 cal) 10.50

MUSHROOM SAUCE

Our from scratch Marinara Sauce topped with freshly sautéed seasoned mushrooms. (670 cal) 11.25

WHITE CLAM SAUCE

Our from scratch recipe for clam lovers – with hints of wine, fresh garlic, green peppers, onions and parsley. (810 cal) 11.99

RICH MEAT SAUCE

Mamma Mia! Our 1969 original from scratch recipe of perfectly ripe tomatoes and ground beef sautéed with freshly chopped onions, celery and garlic, all simmered slowly to perfection with savory Italian herbs and spices. *Delizioso!* (650 cal) 12.50

MIZITHRA CHEESE & BROWNED BUTTER

A toothsome treat for cheese lovers. Once you try it, you know! (1190 cal) 12.99

THE MANAGER'S FAVORITE

Pair any two of the above Classic Sauces to create your favorite combination. (600-1000 cal) 13.25

POT POURRI

A sampler of Mizithra Cheese & Browned Butter, Meat, Clam and Marinara Sauces. (880 cal) 13.25

ITALIAN SAUSAGE WITH MEAT SAUCE

Zesty sausage served with our from scratch Rich Meat Sauce. (980 cal) 13.99

SICILIAN MEATBALLS

Two large handmade beef meatballs delicately seasoned with a blend of herbs and spices, then topped with our from scratch Marinara Sauce. (1040 cal) 13.99

MEAT LOVER'S TREAT

Sicilian meatballs, Italian sausage and spaghetti with Rich Meat Sauce. (1460 cal) 15.50

HEARTY MEAL

We offer a larger serving of our Pasta Classics Entrées (930-1990 cal), add 2.99

Specialty Selections

INCLUDES OUR FAMOUS 3 COURSE MEAL

SPICY SPAGHETTI VESUVIUS

A spicy blend of tender chicken, sausage, and diced meatballs with green peppers and onions. Seasoned with Tabasco® and Sambal Chili Paste. (860 cal) 13.25

GARLIC SHRIMP FETTUCCINE

Large shrimp on fettuccine with our homemade garlic & cream sauce, hints of shallots, lemon and white wine. Topped with shredded Romano cheese. (1000 cal) 15.75

GOURMET JUMBO CRAB RAVIOLI

Large ravioli stuffed with savory crab meat and ricotta cheese topped with a rich Pesto Alfredo Sauce. (810 cal) 15.99

Signature Pastas

INCLUDES OUR FAMOUS 3 COURSE MEAL

FETTUCCINE ALFREDO

Fettuccine noodles in a butter cream sauce with shredded Romano cheese. (1090 cal) 12.75

SPINACH & CHEESE RAVIOLI

Ravioli stuffed with spinach and two delicious cheeses, and topped with our savory Marinara Sauce. (470 cal) 12.99

ANGEL HAIR POMODORO

Traditional Style

Diced tomatoes simmered with fresh onions, garlic and basil. Served over angel hair pasta and garnished with shredded Romano cheese. (570 cal) 11.25

SPINACH TORTELLINI WITH ALFREDO SAUCE

Hat shaped pasta, stuffed with a blend of roasted chicken and Mortadella meats, and Romano cheese. (940 cal) 12.99

Sides

FRESH BROCCOLI

Broccoli lightly flavored with Mizithra Cheese & Browned Butter. **SMALL {Serves 1-2}** (240 cal) 3.99 **LARGE {Serves 3-4}** (480 cal) 5.99

Broccoli may be substituted for pasta for an extra \$1.99.

BREAST OF CHICKEN PARMESAN
(430 cal) 4.99

ITALIAN SAUSAGE
(340 cal) 2.99

MEATBALLS

{1} (240 cal) 1.99
{2} (480 cal) 3.75
{3} (720 cal) 4.99

TENDERLOIN*

4 oz {2 pieces} (290 cal) 8.75
6 oz {3 pieces} (430 cal) 11.75

Salad

Served with soup (100-320 cal) and spumoni ice cream (170 cal).

CHICKEN CAESAR SALAD

Lightly breaded chicken breast strips atop romaine lettuce tossed with Caesar dressing, shredded Romano cheese, and croutons. (1120 cal) 11.99

WITHOUT CHICKEN
(820 cal) 9.50

* When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

APPETIZERS

SPINACH & ARTICHOKE DIP

A hot cheesy blend of spinach and artichoke hearts mixed with mozzarella, Mizithra, grated Romano, and cream cheese. Served with toasted rustic bread. (640 cal) 7.99

SHRIMP SCAMPI

Broiled tender shrimp, garlic, shallots and butter topped with Romano cheese and served with grilled rustic bread. (860 cal) 9.99

SICILIAN GARLIC CHEESE BREAD

A generous portion of fresh bread topped with a tasty blend of garlic and three melted cheeses served toasted with a side of our homemade Marinara Sauce. (1220 cal) 7.25
ADD BACON (+230 cal) OR PEPPERONI (+190 cal) FOR 1.99

MIZITHRA FRIES

Crispy shoestring fries, deliciously topped with our famous Mizithra Cheese and served with a side of our homemade Marinara Sauce. (1020 cal) 6.75

TOASTED RAVIOLI

A breaded blend of meat and spinach deep fried to a golden brown. Served with our homemade Marinara Sauce, and sprinkled with Romano and Mizithra cheeses. (760 cal) 7.50

FRIED CALAMARI

Tender calamari rings and tentacles lightly breaded with a blend of Italian seasonings and served with Pomodoro sauce. (790 cal) 8.99

BEVERAGES

ITALIAN CREAM SODA

Served in your own colorful keepsake glass. (150 cal) 4.75

Blackberry * Cherry
Orange * Vanilla

Raspberry * Strawberry

COTTON CANDY LIMEADE

Cotton candy syrup, Sprite, and a hint of fresh lime served on ice for a refreshing treat. Garnished with real cotton candy! (220 cal) 3.50

STRAWBERRY LEMONADE

(200 cal) 3.25
(FREE REFILLS)

MILKSHAKES

Your Choice 4.25

All shakes topped with whipped cream.

MASTERPIECE SHAKE

Featuring OREO® cookie crumbles, sweet chocolate syrup and soft serve ice cream, all whipped together. (870 cal)

ORANGE CREAM SHAKE

Featuring soft serve ice cream with orange and vanilla flavors all whipped together. (610 cal)

FACTORY CLASSIC SHAKE

Chocolate (640 cal) * **Vanilla** (540 cal)
Strawberry (430 cal)

COCA-COLA, DIET COKE, SPRITE, ROOT BEER, DR PEPPER, LEMONADE, RASPBERRY ICED TEA

(0-150 cal)
2.99 **(FREE REFILLS)**

HOT TEA, ICED TEA, COFFEE OR MILK

(0-180 cal) 1.50
(FREE REFILLS)

Desserts

NEW YORK CHEESECAKE

A creamy cheesecake with a traditional graham cracker crust, garnished with a refreshing berry purée. (780 cal) 6.99

TIRAMISU **NEW**

Savory layers of mascarpone cream on pillows of espresso soaked lady fingers, finished with a delightful dusting of cocoa. (297 cal) 5.95

CHOCOLATE MOUSSE CAKE

Decadent chocolate cake filled and topped with silky dark chocolate mousse, bittersweet fudge, and finished with fine chocolate curls. (850 cal) 6.25

Gluten Friendly Menu

This menu was created with gluten allergies and gluten sensitivity in mind. Be sure to specify modifications when placing your order. Please be aware however that The Old Spaghetti Factory is not a gluten free establishment and therefore cross contamination or other errors may occur. Always request to speak with a manager when ordering from the Gluten Friendly Menu.

GF pasta is available for an additional 1.25.

SALAD

A fresh house salad with Creamy Pesto or Balsamic Vinaigrette. (190-210 cal)
Request No Croutons

PASTA CLASSICS

Choose from the following sauces with GF pasta:
MARINARA (490 cal) * **RICH MEAT** (580 cal)
CLAM (750 cal) * **SAUTÉED MUSHROOM** (600 cal)
MIZITHRA CHEESE & BROWNED BUTTER (1120 cal)
MANAGER'S FAVORITE (530-930 cal)
POT POURRI (810 cal)
ITALIAN SAUSAGE WITH MEAT SAUCE (910 cal)

ALFREDO SAUCE

A butter cream sauce over GF pasta topped with shredded Romano cheese. (980 cal)

SIDE ORDERS

Add any of the following items to a GF entrée:

**WHOLE, SEASONED
CHICKEN BREAST** (310 cal)
ITALIAN SAUSAGE (340 cal)

DICED, MARINATED CHICKEN (230 cal)

BEVERAGES

Italian Cream Soda (150 cal)
Soft Drinks (0-150 cal)
Coffee, Tea, Iced Tea or Milk (0-180 cal)
Angry Orchard Hard Cider (190 cal)
Request Iced Tea Without Lemon

DESSERTS

Ice Cream - Vanilla or Spumoni (170 cal)

JUST FOR KIDS

(12 and under only please)

Choose from the following sauces with GF pasta:

MARINARA (300 cal) * **RICH MEAT** (340 cal)
SAUTÉED MUSHROOM (370 cal) * **CLAM** (420 cal)
MACARONI & CHEESE STYLE SAUCE (380 cal)
MIZITHRA CHEESE & BROWNED BUTTER (610 cal)
MEATY MAC & CHEESY (440 cal)

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50TH ANNIVERSARY

1969 - 2019

EST. 1969

On January 10th, 1969 our founders Guss and Sally Dussin opened the doors at the first Old Spaghetti Factory in Portland, OR. Since that day we have taken great pride in being family owned and providing exceptional service in a unique dining atmosphere.

To the millions of guests and thousands of employees who have been a part of this journey, thank you for the memories and support.

Cheers to 50 years and thank you for helping us celebrate!

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